ATLAS

Atlas Cocktails

Spicy Peach Margarita 189,-
Tequila, peach, basil, clarified

Passion-Lemongrass French 75 189,-
London Dry Gin, passion fruit, lemongrass, bubbles

Ghee Butter-Chocolate Old Fashioned 189,-
Bourbon Ghee butters washed, chocolate bitters, maple syrup

Negroni 189,-
Bareksten Gin, Campari, Antica Formula

Amerikalinjen Cocktail 199,-
Volcan Blanco Tequila, agave, rooibos tea, white wine, lemongrass

Oysters

with Tabasco, mignonette & lemon

1 for *60,-*
6 for *360,-*
12 for *720,-*
MO, SU

Starters

Pumpkin Soup *205,-*
with cheese fondue, truffle, pumpkin seeds & garlic bread
M, SU, W

Hamachi Crudo *295,-*
with sea buckthorn vinaigrette, dill emulsion, chili & cucumber
F, SO, SU

Smoked Beef Tartare *295,-*
with chanterelles, dill emulsion, potato crisps, Gruyère & mustard seeds
E, SU, MU

Burgers

Vegetarian Burger *295,-*
with coleslaw, cowboy candy & fries
M, W, SU, E

Dry Aged Burger *295,-*
with coleslaw, cowboy candy, bacon & fries
E, W, M, SO, SU

Atlas House Special

Pasta Alfredo
house-made pasta with truffle, Parmesan & chives
E, W, M, SU

served on a Parmigiano wheel at your table

425,-

Mains

Atlas Caesar Salad *325,-*
with romaine lettuce, kimchi sesame, grilled liveche chicken, bacon, parmesan, pickled onions & croutons
W, E, M, SE, SU, F, MU

Barley Risotto *325,-*
with a poached egg, Parmesan, parsnip chips, wild mushrooms & semi-dried cherry tomatoes
E, B, W, M, SU

Baked Cod Loin *485,-*
with Brussels kale, cabbage, pickled red onion, pearl potatoes & a maple-bacon glaze
F, M, SU, E

Pork Loin *425,-*
with potato purée, crispy pork crackling, cherry tomatoes, petit pois, Brussels sprouts & red wine mustard sauce
M, MU, SU

Steak Frites *490,-*
with tenderloin from Anni's Butchery, carrots, parsnips, baby onions, fries & hollandaise foam finished with tarragon powder
M, SU, E

Dessert

Ice Cream & Sorbets *59,-*
a scoop of today's choice
M, E, SU

Chocolate Mousse *155,-*
with caramelised banana & brown butter ice cream
E, W, M, SU

Biscoff Cheesecake *185,-*
with Biscoff crumble & lingonberries
E, W, M, SU

Pumpkin Tarts *189,-*
with candied carrot, pumpkin seeds, & maple-bourbon ice cream
E, W, M, SU

Beer

Frydenlund Pilsner 0,40	*119,-*
Oslo Brewing, Nordic Pilsner 0.33	*149,-*

Champagne & Sparkling Wine

Abbazia Prosecco Extra Dry	*165,-/795,-*
Mersigny Crémant de Bourgogne	*195,-/995,-*
Veuve Clicquot Reserve Brut	*245,-/1395,-*

White Wine

Domino de Valor Organic White	*159,-/695,-*
Von Buhl Gutswein, Riesling	*185,-/895,-*
David Sautereau, Sancerre	*215,-/995,-*
Firestone Vineyard, Chardonnay	*240,-/1100,-*

Red Wine

Domino de Valor Organic Red	*159,-/695,-*
Borgogno, Barbera d'Alba	*185,-/895,-*
Comte des Clos, Bordeaux	*215,-/995,-*
Firestone Vineyards, Pinot Noir	*240,-/1100,-*

Sides

Bread from The Little Bakery *65,-*
with whipped butter
W, M

Romano Salad *85,-*
with sesame seeds, cherry tomatoes, pickled red onions & fennel
SU, SO

French Fries *89,-*
with aioli & ketchup
E, W, SU, MU

Crab Cakes *95,-*
with fennel salad & dill emulsion
SU, W, E, SH

Truffle Mac & Cheese *149,-*
W, M, SU, E

MO: Molluscs, E: Egg, F: Fish, W: Wheat, B: Barley, R: Rye, M: Milk protein, PI: Pistachio, A: Almond, PE: Pecan, WN: Walnuts, PN: Peanuts, HN: Hazelnuts, C: Celery, MU: Mustard, SE: Sesame, SH: Shellfish, SO: Soy, SU: Sulphites

You had me at New York.